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AN ADEQUATE FOOD SUPPLY
FURNISHES DAILY

for

THE AVERAGE ADULT

30 ONE-HUNDRED CALORIE PORTIONS

OF BODY FUEL

for

THE AVERAGE FAMILY (2 adults and 3 young children, or 4 average adults)

120 ONE-HUNDRED CALORIE PORTIONS

When the average price is l ct. per 100-calorie portion the daily cost for the family is

\$1,20

When the average price is 2 ct. per 100-calorie portion the daily cost for the family is

\$2.40

AND SO ON UP!

DO YOU WANT TO KNOW HOW MUCH YOU ARE PAYING PER 100-CALCRIE PORTION FOR FRUITS, VEGETABLES, MILK, MEATS, CEREALS, FATS, SWEETS AND OTHER FOOD MATERIALS? IF SO, YOU MUST KNOW FIRST HOW MANY 100-CALORIE PORTIONS THESE FOODS FURNISH AND THEN HOW MUCH YOU ARE PAYING FOR THEM PER POUND, PER DOZEN, OR PER QUART.

SEE THE FOLLOWING CHAPTS.

# Group I.

# VEGETABLES AND FRUITS

As a class supplying fuel in the form of sugar or starch, chiefly, also roughage, mineral substances, particularly iron and vitamin B. For special uses see notes

	V I OCCITI	ir b. ror speci	Lal uses see notes.
Sample Articles	Number of 100-Calorie Portions	Price cents	
Carrots <sup>2</sup> Onions Apples Grapes Potatoes (white) <sup>2</sup> " (sweet) <sup>2</sup> Oranges <sup>2</sup> (8 oz.size Bananas (5 oz.size Raisins	3 " " ± " " )10 " doz. )11 " "	* · .	Ta .

100-calorie portions in asparagus, beans (string), beets, caulificwer, celery, corn, cucumbers, lettuce, pumphins, squish, turrips, lemons, melons, peaches, pineapple, and rhubarb at least 1 per 1b.; in lima beans in shell, peas, and pears, at least 2 per 1b.; in plums and canned corn, at least 3 per 1b.; in dried apples 15, in dried applicate 12, figs and dates 14 per 1b. (For other articles and more exact values see Farmers' Bulletin 142)

<sup>1</sup> Important for vitamin A essential to growth

<sup>2</sup> Raw or slightly cooked juices important for vitamin C which prevents scurvy.

### Group II.

# MILK, EGGS, CHEESE and FLESH FOODS. 1

As a class supplying fuel in the form of complete protein and fat chiefly.

For special uses see notes.

Sample Articles.		Price in cents.	Cost per 100- Calorie Portions, cents.
Chicken broilers Cod, fresh " salt Cheese, cottage Milk 2 - 3 Veal, leg Fowl Beef, round Eggs 2 - 4 Pork choos Cheese, American	9 " doz. 13 " 1b. 19 " "	per lb.  " " " qt. " lb. " " " " " lb. " " " lh.	

100-calorie portions in other articles, skim milk 3 per qt., oysters 4 per qt.; bass, perch, trout, blue fish, smelts, flounder, tripe, smoked haddock, 2 per lb.; shad and Spanish mackerel 3 per lb.; halibut steak, 4 per lb.; shrimps, liver, tongue, 5 per lb.; beef round, fowl, smoked herring, salmon (fresh), unsweetened condensed milk, dried beef, 7 per lb.; leg of lamb, sweetbreads, canned tuna fish, sardines, pork tenderloin, beef sirloin, 9 per lb., average lamb or beef, 10 per lb.; salt mackerel, 11 per lb.; sweetened condensed milk and ribs of beef, 14 per lb.; plate of beef, 15 per lb.; ham, 16 per lb.; peanuts (in shell) 18 per lb.; and peanuts (shelled) 25 per lb.

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<sup>1</sup> Foods like cream and bacon in which the fuel furnished by protein is less than one-sixth of the total fuel are put in Group V.

<sup>2</sup> Rich in vitamin A.

<sup>3</sup> Exceptionally rich in lime.

<sup>4</sup> Yolk exceptionally rich in iron.
(For other articles and more exact values see Farmers' Bulletin 142.)

#### Group III.

# CEREALS AND THEIR PRODUCTS.

Supplying fuel in the form of protein and starch chiefly, also mineral substances (lessened by removal of outer coatings) and vitamin E (lessened be removal of garm.)

		<del></del>	
Sample Articles		Price in cents	Cost per 100- Calcrie Portions,
BreWd or rolls Floar or meal Rice Macaroni Catmeal Crackers Beans, dried	11 per 10. 16 " ". 16 " " 18 " " 18 " " 15 " "	per Tb.  " " " " " " " " " " " " " " " "	

iCO-calorie portions per 1b. in all flours, meals and treakfast foods; 16. The state of the stat

Group IV.

#### SUGAR AND SUGARY FOODS.

Supplying fuel in the form of sugar chiefly. The supplying

Articles,	Number of in the 100-Calorie Portions as Purchased in	Price in cents	Cost por 100- Calorie Portions,
Sirup, maple Molasses Honey and the vel Sirup, corn Candy, average Sugar	13 " " 10 13 13 14 15 15 15 15 15 15 15 15 15 15 15 15 15		

Jellies, jams, preserves, and fruit butters about ten 100-calorie portions per 1b.

(For other articles and more exact values see Farmers' Bulletin 142.)

Group V.

#### FATS AND FATTY FOODS

# Supplying fuel in the form of fat chiefly

Sample Articles	Number of 100-Calorie Portions as Purchased	Price in cents	Cost per 100- Calorie Portions, cents.
California walnut <sup>2</sup>	9 per pt. 17 " " 9 " 15. 20 " " 33 " " 40 " "	per pt. "" "" "" "" "" "" "" "" "" "" "" ""	
	·		

100-calorie portions per 10: nuts in shell, hickory, 12, coconut, 14, almond 16; pork sausage 21; chocolate, unsweetened, 27; oleomargarine and nut margarine 33; unrendered suet 36; oil and rendered suct, 40.

(For other articles and more exact values see Farmers' Bulletin 142).

COULD YOU SAVE BY CHANGING THE PROPORTION OF YOUR FOOD SUPPLY.

SEE NEXT CHART.

<sup>1</sup> Valuable for vitamin A.

<sup>2</sup> Protein present out furnishing less than 1/6 total fuel.

#### THE FOLLOWING DAILY ALLOWANCES

#### 100-CALORIE PORTIONS

MAKE .

# A GOOD FOOD SUPPLY

	For the For the Average Family Average Adult Vith Children
Group I.	Vegetables and fruits 2± (20% of total): 6 (20% of total)
	Milk, eggs, cheese and flesh foods 30 (25% " "): 6 (20% " ")
Group III.	Cereals and cereal products 36 (30% " " ) : 9 (30% " " )
Group IV.	Sugar and Sugary foods
Group V.	Fats and fatty foods

IF THE FOODS OF GROUPS III, IV, and V AFE CHEAPEST (AS THEY USUALLY ARE) IT IS SAFE TO INCREASE THEM SOMEWHAT AND LESSEN THE FOODS FROM GROUPS I AND II.

# The following is a safe guide for most purposes:

Group I	Vegetables and fro	iits 10	) to	30%	of	the	total	fuel
* Group I	I. Milk, eggs, cheese	e and flesh foods 15	to	25%	н	Ħ	f1	*!
Group I	II. Cereals and cereal	products 15	to	±5%	11	£1	11	11
Group I	. Sugar and sugary f	oodsC	) to	15%	tt =	Ħ	tī .	
Group V	Fats and fatty foo	ods 10	to	30%	11	n	. 11	11

<sup>\*</sup> Provided this permits of the use of 1-1/2 pints of milk for each child under 6 and 1 pint for each child over 6.

#### CHECKING UP.

with the food grouping given above it is a comparatively easy matter to estimate the number of 100-calorie portions in the food supply as a whole and also the number of 100-calorie portions provided by each of the five groups. The results can then be compared with the standards given on page 6. If this is done and if care is taken to see that milk, green vegetables, or butter fat in some form (preferably all three), is used regularly no further checking up is necessary. The protein, for example, cannot fall below or exceed the desired amount if the number of 100-calorie portions from Groups II and III is kept within the limits given.

It may be desirable sometimes, nowever, to estimate the amount of protein, fat, and carbohydrates used. For this reason the following quick method is given.

To Estimate the Number of Calories Supplied by Protein, Fat, and Carbohydrate.

Unless the food supply is very monotonous and includes a very few foods from each of the five groups the following method may be safely used in estimating the number of calories provided by protein, fat, and carbohydrate.

- Group I. <u>Vegetables and Fruits</u>. It is safe to estimate that of the total number of calories provided by these foods, 10 per cent are protein calories and the remainder (90 per cent) carbohydrate calories.
- Group II. Milk, Eggs, Cheese, and Flesh Foods. From the total number of calories in this group, subtract 192 for each quart of milk used. These are carbohydrate calories. Of the remaining calories about 30 per cent are protein calories and 70 per cent fat calories. Better results will usually be obtained by using 28 and 72 per cents instead of 30 and 70 per cents in calculating protein and fat calories, but these figures are less easy to use.
- Group III. Careals and Their Products. Of the total number of calories supplied by the foods of this group, about  $12\frac{1}{2}$  per cent (1/8)

are protein calories: about 5 per cent (1/20) fat calories, and the remainder carbonydrate calories.

- Group IV. <u>Sugar and Sugary Foods</u>. Practically all the calories provided by these foods are carbohydrate calories.
- Group V. Fats and Fat Foods. All the calories in such foods as butter, lard, and suet are fat calories. In bacon and salt pork about 6 per cent are protein calories and the remainder are fat calories. The calories in such foods as cream, fat nuts, and chocolate which seldom form a very large part of the diet may be alded together. Roughly 10 per cent of these calories are protein calories, 10 per cent carbohydrate calories, and the remainder fat calories.

TO DETERMINE THE HE OF THE NUTRIENTS FROM
THE CALORIES

To determine the number of grams of protein, divide the number of protein calories by 4.

To determine the number of ounces of protein, divide the protein calories by 113.

To determine the number of grams of fat, divide the fat calories by S.

To determine the number of ounces of fat, divide the fat calories by 255.

To determine the number of grams of carbohydrate, divide the carbohydrate calories by 4.

To determine the number of ounces, divide the number of carbohydrate calories by 113.